

**WHAT IS CLAIMED IS:**

1. A method for making dehydrated potato pellets comprising the steps of
  - (a) preparing an aqueous mixture of a first portion of dried potato pieces, said mixture including an emulsifier, water, and, optionally, a first portion of comminuted freshly cooked potato,
  - (b) homogenizing the mixture of step (a) to produce a homogenate comprising potato and emulsifier uniformly dispersed in a pumpable, flowable aqueous dispersion,
  - (c) mixing the homogenate of step (b) with a second portion of dried potato pieces,
  - (d) forming the mixture of step (c) into pellets, and
  - (e) drying said pellets.
2. The method of Claim 1 in which the mixture of step(a) further comprises oil.
3. The method of Claim 1 in which said step (a) mixture comprises a fresh cooked potato first portion.
4. The method of Claim 3 in which the first portion is cooked and cooled prior to step (a).
5. The method of Claim 1 in which the water content comprises at least about 60% of said homogenate.
6. The method of Claim 1 further comprising at least about 2% oil is uniformly dispersed within said pellets.
7. The method of Claim 2 in which said oil in said homogenate is in a stable emulsion with said water.
8. The method of Claim 1 further comprising the step of
  - (f) mixing a second portion of freshly cooked potato with said homogenate prior to forming.

9. The method of Claim 8 in which said second portion is cooked and cooled prior to step (f).
10. The method of Claim 6 in which said dried pellets rehydrate into a lumpy mashed potato.
11. The method of Claim 1 in which said forming is performed by extrusion.
12. The method of Claim 1 in which at least about 0.005% of said emulsifier is present in said dried product.
13. The method of Claim 1 in which said potato pieces are substantially completely rehydrated in said homogenate.
14. The method of Claim 1 in which said dried pellets include at least about 20% of the solids content from freshly cooked potato.
15. The method of Claim 1 in which said dried potato pieces comprise pieces selected from the group consisting of flakes, granules, and flanules.
16. The method of Claim 1 further comprising adding flavor agent prior to forming and in which said dried pellets rehydrate into a mashed potato having substantially uniform flavor distribution.
17. A product produced by the method of Claim 1.
18. A product produced by the method of Claim 2.
19. A product produced by the method of Claim 8.
20. A homogenized pumpable, flowable stable aqueous dispersion comprising uniformly dispersed and substantially completely rehydrated, dried potato pieces, emulsifier and oil.
21. The aqueous dispersion of Claim 20 comprising a water content of at least about 60%.

22. Dried potato pellets rehydratable into mashed potato, said pellets comprising at least about 2% oil uniformly dispersed within said pellets.
23. The potato pellets of Claim 22 rehydratable into a lumpy mashed potato.
24. The potato pellets of Claim 22 formed from a mixture of previously dried potato and freshly cooked mashed potato in a stable aqueous dispersion of water, oil and an emulsifier formed into pellets and dried.
25. The dried potato pellets of Claim 22 including at least about 20% of the solids content from freshly cooked potato.